

# ZABR'ONE

Inspired by Italian and Mediterranean Cuisine

## ENTREE'S

<b>HUMMUS</b> chickpeas with tahini, olive oil, garlic, pita bread, touch of Arabic spice   make it loaded <b>+6</b>	19
<b>CHEESY GARLIC BREAD</b> mozzarella cheese and herbs	21
<b>BRUSCHETTA</b> tomato, basil, buffalo mozzarella, garlic, olives, ciabatta	21
<b>SHISH TAOUK</b> chicken skewers with labneh and chili oil	22
<b>CHILLI GARLIC PRAWNS</b> served with harissa, pita and salad	25
<b>CALAMARI</b> lightly dusted with salt and pepper, lemon wedges, in house salad & traditional aioli	20
<b>ARANCINI</b> crumbed creamy risotto balls smoked ham & mushroom served with chili mayo.	20

<b>MIX PLATTER</b> for 2 a mix of all of the above, king prawns, salad and sauces for 4 <b>+60</b>	70
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## PASTA | RISOTTO

<b>SPAGHETTI BOLOGNESE</b> tomato base premium beef mince ragu topped with parmesan cheese	27
<b>SPAGHETTI CARBONARA</b> creamy sauce, smoked bacon, sautéed onion, and garlic, garnished with parmesan.	29
<b>FETUCCINE AL FREDO POLO</b> pasta tossed with chicken, parmesan, cheesy garlic sauce	28
<b>FETTUCCINE AL FUNGI</b> fettuccine pasta topped on mushrooms with cheese sauce	27
<b>FETTUCCINE FRUTTI DI MARE MARINARA</b> mixture of prawns, calamari, mussels, wine, tomato or creamy garlic sauce, fettuccine pasta	37
<b>VEGETABLE RISOTTO</b> creamy flavor with vegetables	33
<b>SEAFOOD RISOTTO</b> creamy seafood medley with prawns, calamari and mussels	37

## PIZZA

<b>MORROCAN LAMB</b> lamb, Moroccan spices, feta, labneh, pine nuts, red onion, mint	30
<b>SALMON AND PRAWNS</b> salmon, prawns, garlic, red onions, capers	32
<b>DELIZIA DI VERDURE</b> mozzarella, spinach, mushroom, red onion, olive, sweet pepper and chili flakes.	25
<b>TANDOORI CHICKEN</b> chicken tikka, jalapenos, onions, flavor of fenugreek	30
<b>SPECIAL MEAT LOVERS</b> mozzarella, ham, salami, bacon, chorizo, BBQ sauce	32
<b>HAWAIIAN</b> mozzarella cheese, ham, pineapple	26
<b>PEPPERONI</b> mozzarella smoked salami, sweet & sour peppers with oregano	26

## CHEF'S RECOMMENDATIONS

<b>SURF 'N TURF</b> 250g scotch fillet, prawns, creamy mushroom sauce, mash, and broccolini	51
<b>GRILLED LAMB CHOPS</b> served with chimichurri, herb potato and salad	44
<b>KING PRAWNS</b> half doz. / doz. chermoula marinated king prawn, grilled & soaked in garlic lemon & butter served with seasonal vegetables	51/99
<b>CHICKEN TAJINE</b> slow cooked chicken served with labneh, preserved lemon, carrots, potato and cous cous	39
<b>PAN SEARED SALMON</b> mash potato, broccolini, caper sauce	44
<b>FISH AND CHIPS</b> beer battered fish, chunky fries, fresh garden salad and tartare sauce, lemon	32
<b>ZABR'ONE PORK RIBS</b> slow braised pork ribs, smokey bbq sauce, cole slaw and chunky fries	44
<b>LAMB SOUVLAKI</b> marinated succulent lamb, charred and juicy. served with seasonal vegetables and mash	44
<b>CAESAR SALAD</b> fresh lettuce, crispy croutons, parmesan cheese, free range egg, grilled Bacon & chicken	27
<b>CHERMOULA MUSHROOMS</b> moroccan style mushrooms, tossed with chermoula sauce, served with roast potatoes	35

<b>LOBSTER THERMIDOR</b> Lobster tail, garlic butter fetuccine	69
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## BURGERS

<b>WAGYU BEEF</b> beef patty, brioche bun, cheddar cheese, lettuce, tomato, onion, and chunky fries.	26
<b>CHICKEN</b> crumbed chicken breast, brioche bun, tomato relish, lettuce, onion relish, cheese, chunky fries.	26
<b>PULLED PORK</b> slow roasted bbq pork, brioche bun, coleslaw, onion rings, aioli, and chunky fries	26

## SIDES

<b>FRENCH FRIES</b> served with tomato ketchup or aioli.	12
<b>SEASONAL VEGETABLES</b> In house dressing	13
<b>PATATE AL ROSMARINO</b> house potatoes with garlic and rosemary	12

**ADD ON'S - 8**  
Chicken | Bacon | Fried Eggs | Pita Bread

## DESSERTS

<b>BANOFFEE PIE</b> banana, ice cream, caramel, chocolate, cream	19
<b>CREME BRULEE</b> custard, caramel	19
<b>BAKLAVA</b> served with pistachio ice cream	19

Please advise us of any allergy requirements before you order.  
We ensure extra care is taken to accommodate allergies as humanly as possible.  
However we cannot guarantee that we can trace all elements.

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## COCKTAILS

<b>LYCHEE QUEEN</b> Vodka, lychee liquor, cointreau, mint, lemon, egg white	22
<b>CAPTAIN BANANA</b> Dark Rum, Banana, Caramel, bitters, cream	22
<b>APEROL SPRITZ</b> Aperol, prosecco, soda, orange	21
<b>COCONUT CHILLI MARGARITA</b> Coconut tequila, cointreau, agave, lime	23
<b>BLUEBERRY SOUR</b> Gin, cointreau, blueberries, lemon, egg white	23
<b>IMPERIAL MARTINI</b> Vodka, cucumber, rosemary, vermouth blanco	22
<b>PINK GIN SPRITZ</b> Pink Gin, strawberry, prosecco, soda	21

\*Other Classics available on request

## MOCKTAILS

<b>WATERMELON MOJITO</b> Watermelon syrup, mint, lime, soda	18
<b>PINE-PASSION SODA</b> pineapple, passionfruit, lime, mint, soda	18
<b>MISS PEACH</b> Peach, orange, lemon, strawberry, soda	18

## GIN T'S

<b>MALFY BLOOD ORANGE</b> Served with Fever tree aromatic tonic and orange	19
<b>HENDRICKS</b> Served with light tonic, cucumber and rosemary	19
<b>SCAPEGRACE BLACK GIN</b> Served with grapefruit tonic, lime and thyme	19

## NON ALCOHOLIC

Coke, Coke zero, sprite, ginger ale	6
Ginger Beer, Lemon lime Bitters	7
Juices - Orange   Apple   Pineapple Cranberry   Tomato	7
Fever Tree Tonics	6
Antipodes Sparkling Water	12
Antipodes Still Water	12

## COFFEE | TEA

	6oz   8oz
Espresso	5.5 -
Long Black   Americano	5.5 6.5
Flat White   Cappuccino	6.5 7.2
Latte	- 7.2
Mocha	- 7.2
Hot Chocolate	- 7.2
Fluffy	4 -
Tea - EBT   EGT   peppermint   green	- 7

## WINES

### BUBBLES

Le Contesse Prosecco DOC Brut   Italy	14   65
G.H. Mumm Rose   Marlborough	16   75
G.H. Mumm 'Grand Cardon' Champagne   France	110

### ROSE

Church Road 'Gwen'   Hawkes Bay	14   65
Mahi   Marlborough	16   75
Rameau D'or 'Petit Amour'   Provence	16   75

### SAUVIGNON BLANC

Church Road 'McDonald Series'   Hawkes Bay	15   70
Dog Point   Marlborough	16   75

### CHARDONNAY

Camshorn   Waipara	15   70
Fat Bastard   California	16   75

### PINOT GRIS

Gold River   Central Otago	15   75
Man O War 'Exiled'   Waiheke	17   80

### PINOT NOIR

The Last Shepherd   Central Otago	16   75
Lake Hayes   Central Otago	17   80

### OTHER REDS

Mojo Shiraz   McLaren Vale	16   75
Church Road 'McDonald' Merlot   Hawkes Bay	16   75
Man 'O War Estate Blend   Waiheke	17   80

## BEERS

ON TAP	350ml   500ml
Heineken Lager   5%	13   16
Tiger 'Crystal' Lager   5%   low carb	13   16
Monteith's Hazy IPA   5%	13   16

### BOTTLED | CANS

Heineken Lager   0%   330ml	10
Monteith's Golden Light Lager   2.5%   330ml	10
Heineken Silver Lager   4%   330ml	10
Peroni Lager   4.5%   330ml	10
Corona Lager   4.5%   330ml	11
Sol Lager   4.5%   330ml	10
Panhead APA   5.5%   330ml	13
Sommersby Apple Cider   4.5%   330ml	10

## DESSERT DRINKS

<b>ESPRESSO MARTINI</b> Vodka, kahlua, hazelnut, espresso, sugar	23
<b>AFFOGATO</b> Vanilla Ice cream topped with Espresso and your favorite liquor	21
<b>IRISH COFFEE</b> Irish whiskey or Cream, Coffee, Water and Cream	21

### HAPPY HOURS

3-5PM - Wednesday to Sunday